



## OPERATION MANUAL

### MODELS:

<b>PO-18</b>	<b>BK-18</b>	
<b>PO-22</b>	<b>BK-22</b>	
<b>PO-44</b> 2 Pizza Comp.	<b>BK-44</b> 2 Bake Comp.	<b>PB-44</b> 1 Pizza Comp. 1 Bake Comp.

SPECIFICATIONS

INSTALLATION

MAINTENANCE TIPS

WIRING DIAGRAMS

LISTED



THIS UNIT MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH LOCAL CODES, OR IN ABSENCE OF LOCAL CODES, WITH THE NATIONAL ELECTRICAL CODE, ANSI/NFPA 70.

#### FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

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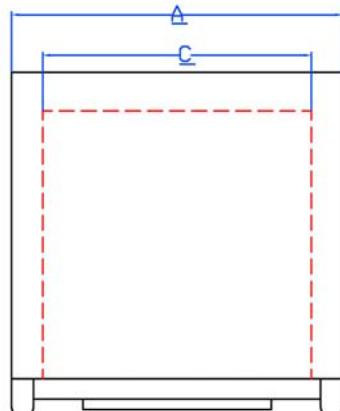
**CECILWARE CORPORATION**

43-05 20<sup>TH</sup> AVENUE, LONG ISLAND CITY, NY 11105-1295  
TEL: 718 932-1414 • FAX: 718-932-7860

## MECHANICAL SPECIFICATIONS

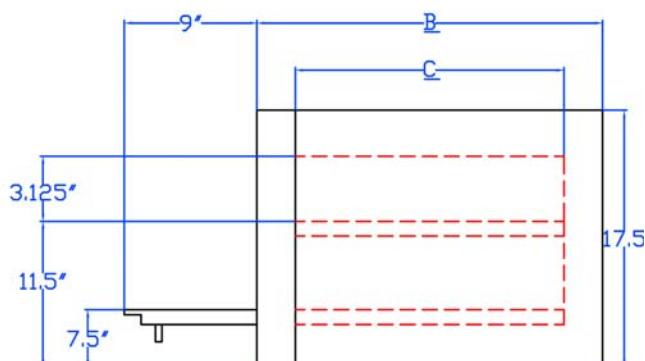
UNIT	A (in.)	B (in.)	C (in.)	SHIPPING WEIGHT:
PO-18, BK-18	22.5	23.5	18.25	138 lbs, 116 lbs.
PO-22, BK-22	25.5	26.5	21	145 lbs., 123 lbs.
PO-44, PB-44, BK-44	26	28	21.75	309 lbs, 295 lbs, 278 lbs

TOP VIEW PO-18, BK-18, PO-22, BK-22

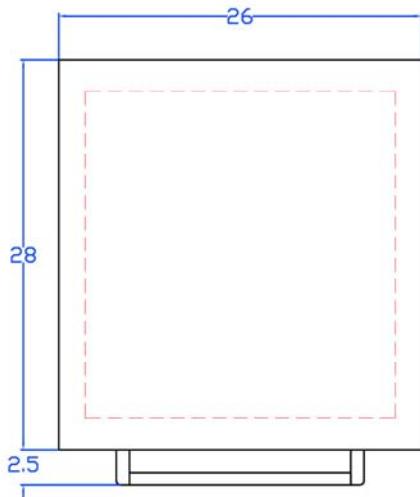


BK-18 & 22 HAVE  
ONLY ONE STANDARD  
STEEL BAKING DECK  
(LOWER SHELF) OR  
OPTIONAL CERAMIC  
HEARTH BAKE DECK  
AS PO-18/22.  
  
OVENS ARE  
STACKABLE.

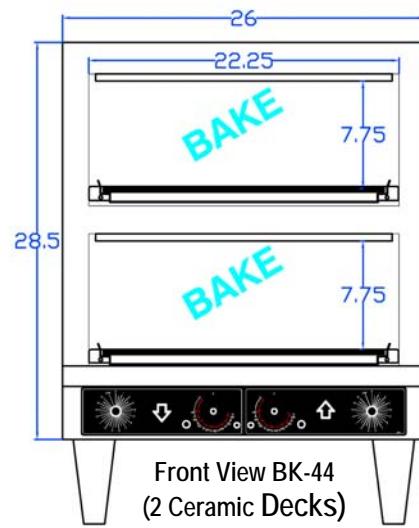
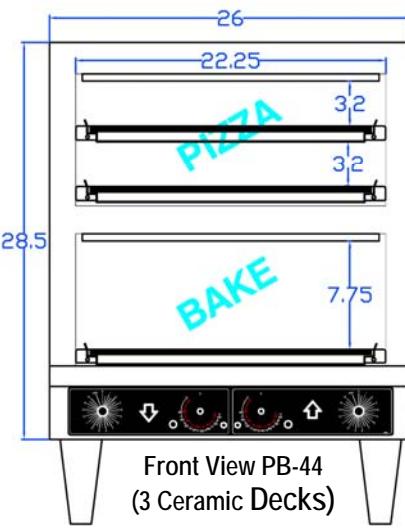
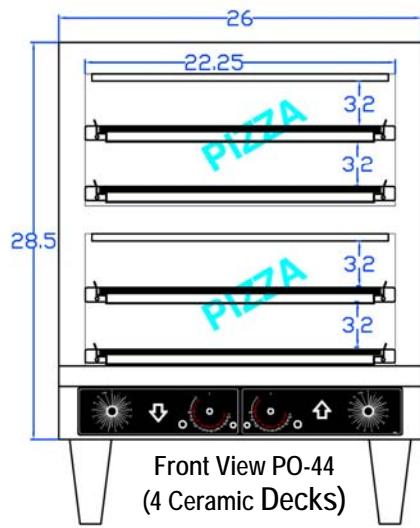
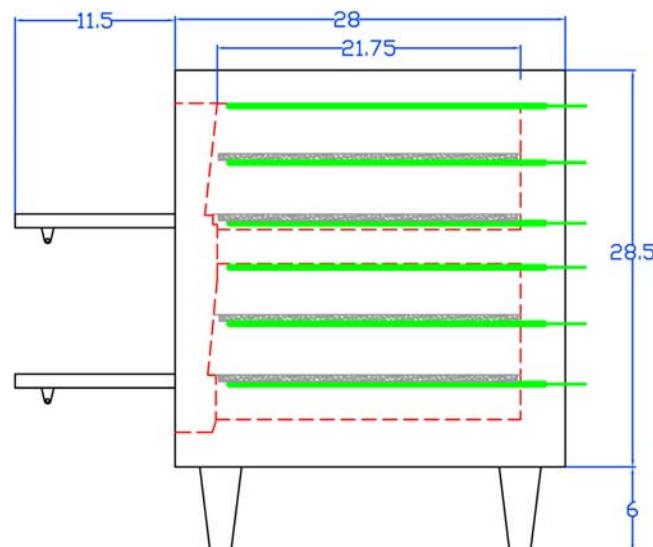
SIDE VIEW PO-18, BK-18, PO-22, BK-22



TOP VIEW PO-44, PB-44, BK-44

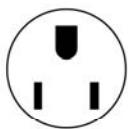


SIDE VIEW (PO-44 SHOWN)



ELECTRICAL SPECIFICATIONS											
MODEL	CERAMIC DECKS	HEATER ELEMENTS	TOTAL LOAD	VOLTAGE	PHASE	AMPS	USA	CONNECTION TYPE (NEMA)	CANADA	UK	EUROPE
PO-18	2	TOP HEATER, 600W CENTER HEATER, 600W BOTTOM HEATER, 600W	1800 W	120 V	1	15.0 A	5-15P	5-20P	----	----	
PO-18	2	TOP HEATER, 1000W CENTER HEATER, 850W BOTTOM HEATER, 1000W	2850 W	220 V	1	13.0 A	6-15P	6-20P	----	----	
BK-18	1	TOP HEATER, 850W CENTER HEATER, NONE BOTTOM HEATER, 850W	1700 W	120 V	1	14.2 A	5-15P	5-20P	----	----	
BK-18	1	TOP HEATER, 850W CENTER HEATER, NONE BOTTOM HEATER, 1000W	1850 W	220 V	1	8.5 A	6-15P	6-20P	BS 1363	CEE-VII	
PO-22	2	TOP HEATER, 1200W CENTER HEATER, 1200W BOTTOM HEATER, 1200W	3600 W	220 V	1	16.4 A	6-20P	6-30P	----	----	
BK-22	1	TOP HEATER, 1000W CENTER HEATER, NONE BOTTOM HEATER, 1200W	2200 W	220 V	1	10.0 A	6-15P	6-15P	BS 1363	CEE-VII	
PO-44	4	Top Compartment TOP HEATER, 1075W CENTER HEATER, 1475W BOTTOM HEATER, 1075W	7200 W	208 V	1	35.4A	6-50P	6-50P	----	----	
		Bottom Compartment TOP HEATER, 1075W CENTER HEATER, 1475W BOTTOM HEATER, 1075W			3	25.0A	15-50P	15-50P	----	----	
		Top Compartment TOP HEATER, 1075W CENTER HEATER, 1475W BOTTOM HEATER, 1075W	5750 W	230 V	1	31.3A	6-50P	6-50P	----	----	
		Bottom Compartment TOP HEATER, 1075W CENTER HEATER, NONE BOTTOM HEATER, 1075W			3	18.1A	15-30P	15-30P	----	----	
PB-44	3	Top Compartment TOP HEATER, 1075W CENTER HEATER, 1475W BOTTOM HEATER, 1075W	5750 W	208 V	1	27.6A	6-50P	6-50P	----	----	
		Bottom Compartment TOP HEATER, 1075W CENTER HEATER, NONE BOTTOM HEATER, 1075W			3	20.3A	15-30P	15-30P	----	----	
		Top Compartment TOP HEATER, 1075W CENTER HEATER, NONE BOTTOM HEATER, 1075W	4300 W	230 V	1	25.0A	6-50P	6-50P	----	----	
		Bottom Compartment TOP HEATER, 1075W CENTER HEATER, NONE BOTTOM HEATER, 1075W			3	14.5A	15-15P	15-20P	----	----	
BK-44	2	Top Compartment TOP HEATER, 1075W CENTER HEATER, NONE BOTTOM HEATER, 1075W	4300 W	208 V	1	20.7 A	6-30P	6-30P	----	----	
		Bottom Compartment TOP HEATER, 1075W CENTER HEATER, NONE BOTTOM HEATER, 1075W			3	12.0A	15-15P	15-20P	----	----	
		Top Compartment TOP HEATER, 1075W CENTER HEATER, NONE BOTTOM HEATER, 1075W	4300 W	230 V	1	18.7A	6-30P	6-30P	----	----	
		Bottom Compartment TOP HEATER, 1075W CENTER HEATER, NONE BOTTOM HEATER, 1075W			3	10.8A	15-15P	15-20P	----	----	

The ovens are equipped with a 4 ft. min. length power cord and plug.



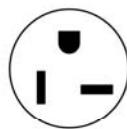
5-15P  
US & CANADA  
1Ph /15A /125V



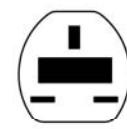
6-15P  
US & CANADA  
1Ph, 15A, 250V



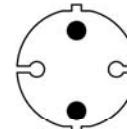
5-20P  
US & CANADA  
1Ph, 20A, 125V



6-20P  
US & CANADA  
1Ph, 20A, 250V



BS 1363 A  
UK  
1Ph, 13A, 250 VAC



CEE 7-VII  
EUROPE  
1Ph, 16A, 250 VAC

For the PO-18, PO-22, PO-44, BK-18, BK-22, PB-44 and BK-44 ovens, a timer is provided to give an audible signal at the end of preset time (up to 15 min for PO-18/22/44 up to 60 min for BK-18/22 and PB-44).

**TIMER DOES NOT CONTROL THE OVEN.**

**UNPACKING INSTRUCTION:** Carefully unpack the oven and inspect immediately for shipping damages. Your counter top oven was shipped in a carton designed to give maximum protection in normal handling. It was thoroughly inspected before leaving the factory and the carrier accepted and signed for it. File any claims for shipping damage or irregularities with the carrier.

## INSTALLATION AND OPERATING INSTRUCTIONS

**WARNING: THIS APPLIANCE IS EQUIPPED WITH THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.**

**LOCATION:** Due to the heat a counter top oven may produce, it must be placed on a non-combustible surface. Do not store combustible materials on top or under any oven.

**MINIMUM CLEARANCE FROM COMBUSTIBLE CONSTRUCTION:**

3" FROM REAR WALL

3" FROM SIDES

**INSTALLATION:** The unit may be directly placed on counter. Make sure the counter is level. Clear the counter area where the unit is to be installed. Place the unit in position on the counter and mark the outline of the unit. Remove unit and apply sealer (Dow Corning RTV 732 Multipurpose Sealant or its equivalent) on the counter. Place the unit in position (over the sealer). Make sure that the edges on the unit are sealed with a heavy bead. Wipe clean any excess sealer.

**LEGS:** 4" legs are provided with PO-18, BK-18, PO-22, BK-22.

6" legs are provided with PO-44, PB-44, BK-44.

To install legs follow these steps:

- Place the unit on a counter or a flat surface
- Tilt unit carefully onto its back
- Screw legs into the bottom of the unit in holes provided
- Carefully tilt oven up onto the legs and adjust the bottom of the legs to level the unit

**INITIAL START UP:** After the electrical connections have been made, your oven will need approximately 2 to 3 hours to burn off. The following steps must be completed before your new oven is ready to use.

- Place the oven in a well-ventilated area.
  - Open the door and remove any instructions or samples shipped with the unit.
- Make sure the oven cavity is empty and the baking decks are properly installed.**
- With the oven door open, turn the temperature knob to 400°F for 1 hour.
  - Close the oven door. Increase the temperature to 500°F for at least 1½ hour.

This procedure will dry out the insulation and deck material and will help to insure best baking results.

**CAUTION: OVEREXPOSURE TO SMOKE OR FUMES MAY CAUSE NAUSEA AND DIZZINESS.**

**PIZZA BAKING:** Only pizza and bread products can be baked with direct contact with oven decks. All other products must be placed in pans. Your CECILWARE counter top pizza oven has been designed to bake pre-baked crusts with ease. The temperature range for pizza baking is usually higher than for general baking. Pizza should cook at approximately 500°F to 575°F depending on the individual product. Allow the pizza to bake until the cheese bubbles and bottom is brown. Do not keep the oven door open too long when loading since heat will escape, resulting in slower baking.

When production requirements are low, keep the temperature low to prevent the bottoms from burning. As demand increases, temperature should be raised for quicker recovery time. Fresh dough generally requires a slightly lower baking temperature and longer bake time than defrosted pre-baked crusts.

## GENERAL BAKING TIPS:

- Pizza crust should be fully defrosted before baking.
- Wet areas on the bottom of a pizza will cause them to stick to the deck. Avoid spills.
- For fresh dough pizza (220V ovens only), flour or corn meal on the peel will prevent sticking and ease placement of the pizza on the deck.
- Increasing bake temperatures during heavy production helps in maintaining temperature; after the rush is over reduce temperature to prevent burning.
- Heavily topped pizza requires longer bake time at lower temperature.
- Rotation of the pizza during the cooking cycle is highly recommended.
- Placing a screen under a pizza will allow the top to cook without overcooking the bottom.
- Frequently scrape and brush off decks to remove burnt residue, which can cause an off flavor to the product. Residue build-up can slow bake times.
- Clean heavily soiled pizza decks by scraping down, brushing off, removing from oven, turning over and putting back. This procedure will burn off the decks and should be repeated every 6 months. Do not use water to clean the decks as this could cause the decks to crack.
- Using shiny pans or screens will produce products with light bottom color. All pans and screens should be seasoned before use.

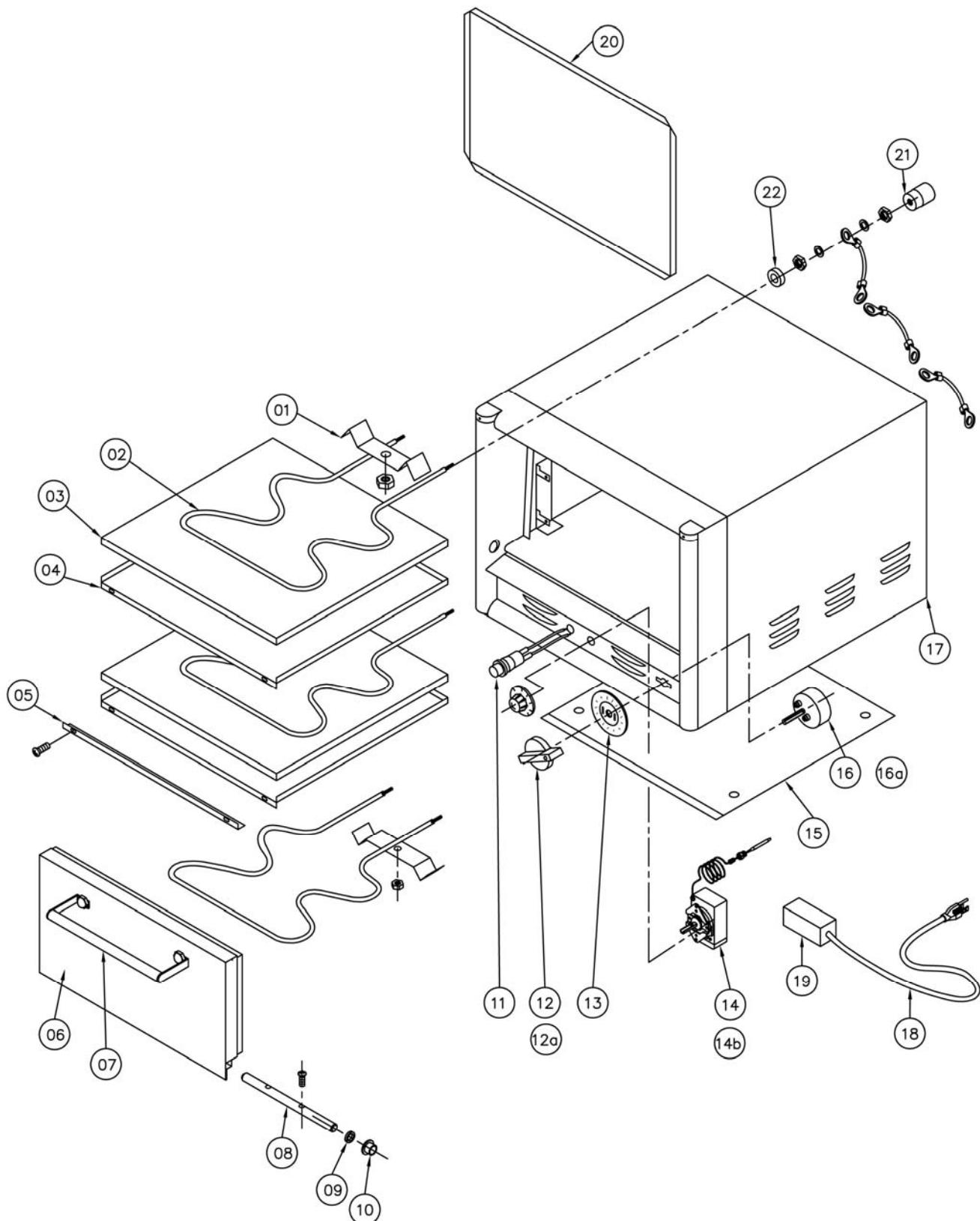
**CLEANING:** To keep your CECILWARE oven in top shape, periodic cleaning is suggested. **ALWAYS CLEAN THE OVEN ONLY WHEN IT IS COLD.** WHEN CLEANING STAINLESS STEEL **ALWAYS WIPE IN THE DIRECTION OF THE GRAIN.** From time to time the spillage should be scraped out. For hard to clean spillage, the following is suggested:

- Turn the thermostat up to the highest setting and let the oven run for ½ hour.
- Allow the oven to cool down
- Brush the residue from deck

**NOTE: DO NOT USE WATER TO CLEAN DECKS. CRAKING MAY RESULT.**

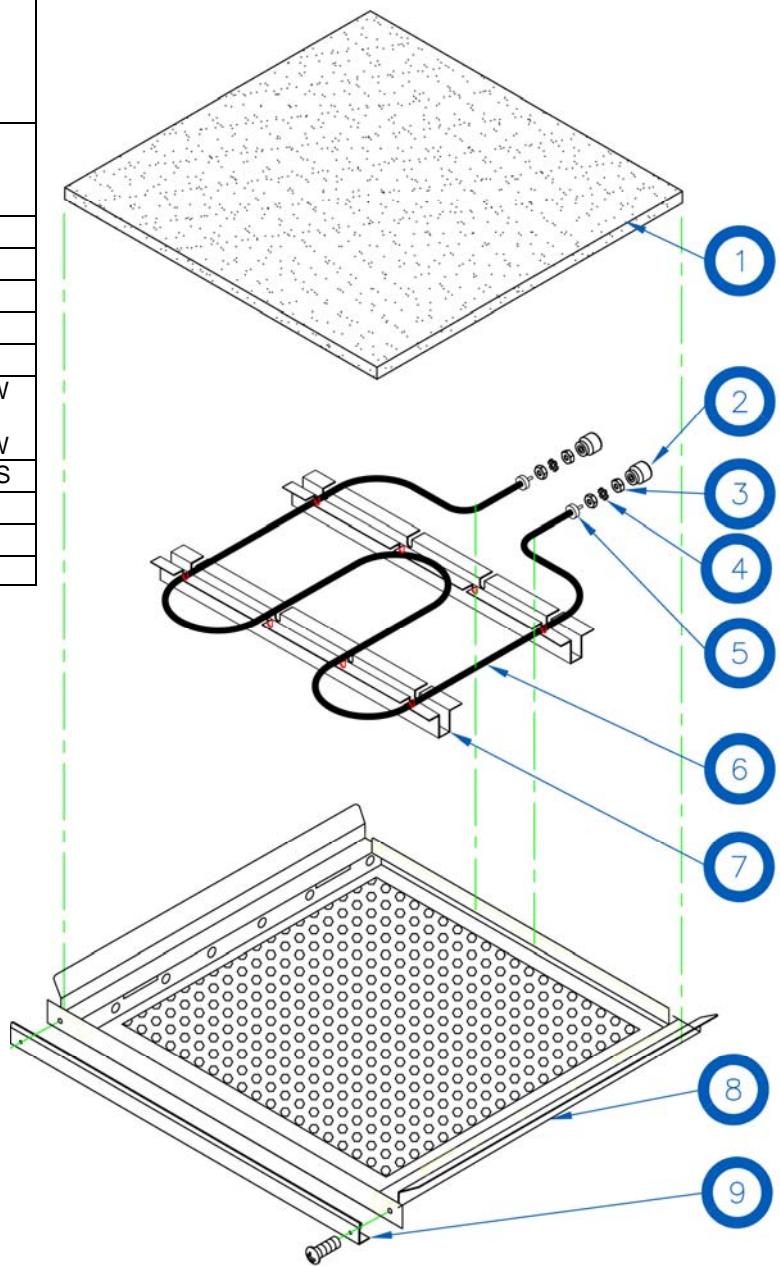
**TROUBLESHOOTING:** Your CECILWARE oven is designed to be as trouble free as possible. Keeping your oven clean is all that is normally required. However if your oven stops operating completely, check to see if power supply cord is plugged in and fuse/circuit breaker has not tripped. For all other problems call your factory-authorized agency.

**PARTS ILLUSTRATION PO-18, BK-18, PO22, BK-22 (refer to pg. 9)**

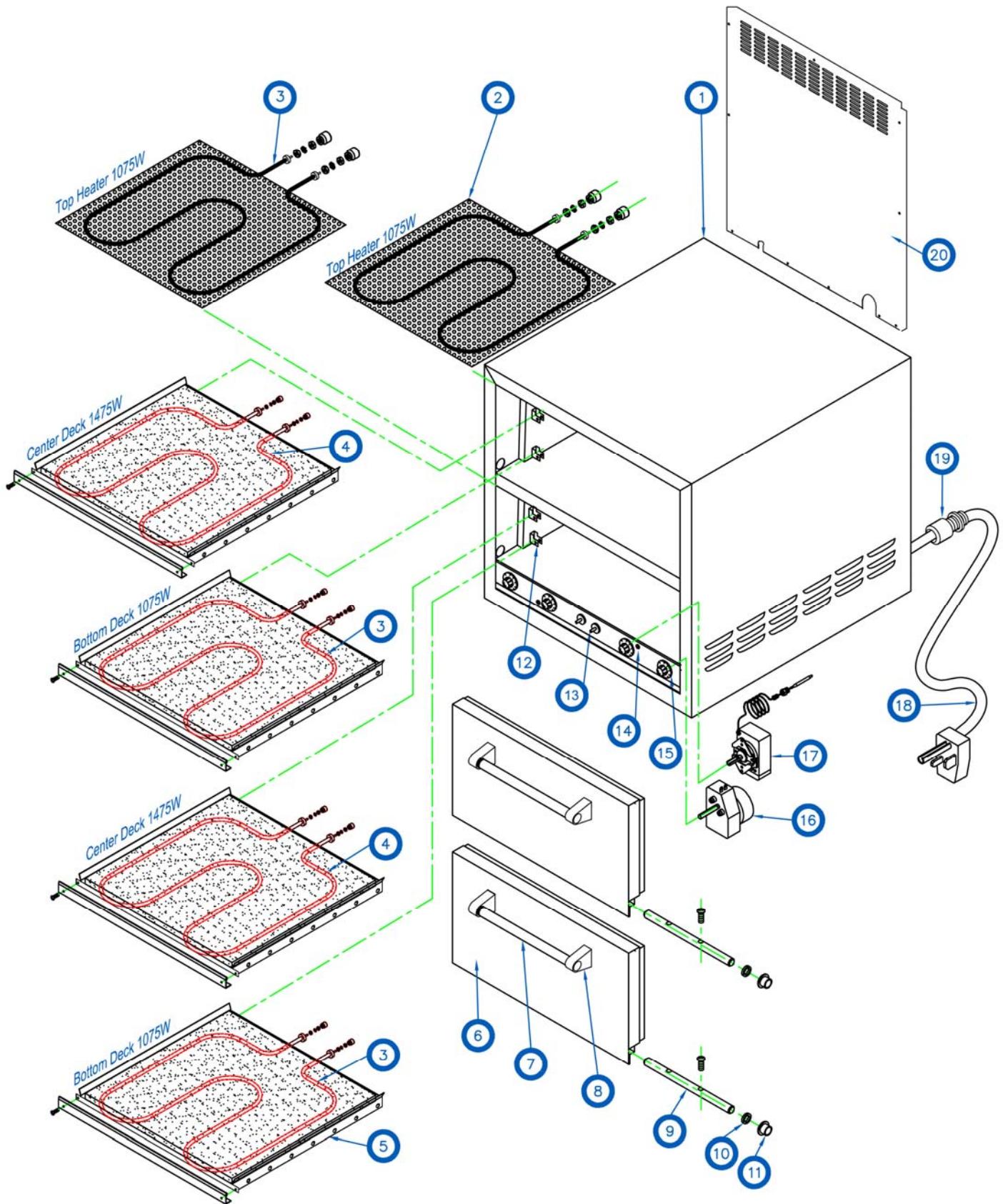


**PARTS ILLUSTRATION - DECK ASSEMBLY**  
**PO-44 (4 Decks) , PB-44 (3 Decks), BK-44 (2 Decks)**

PARTS LIST FOR PO-44 (4 Decks), PB-44 (3 Decks)			
NO.	P/N	QTY	DESCRIPTION
1	V247A	1	CERAMIC DECK
2	P539A	2	TOUQUE KNOB F/ HEATER
3	P016A	2	NUT, 6-32 F/ HEATER
4	P697A	2	STAR WASHER # 6 F/ HEATER
5	B068A	2	CERAMIC BUSHING
6	G394A or G395A	1	HEATER ELEMENT 230V, 1450W HEATER ELEMENT 230V, 1050W
7	TA96A	2	HEATER MOUNTING BRACKETS
8	TB26A	1	DECK FRAME
9	TB21A	1	FRONT SHELF SHIELD



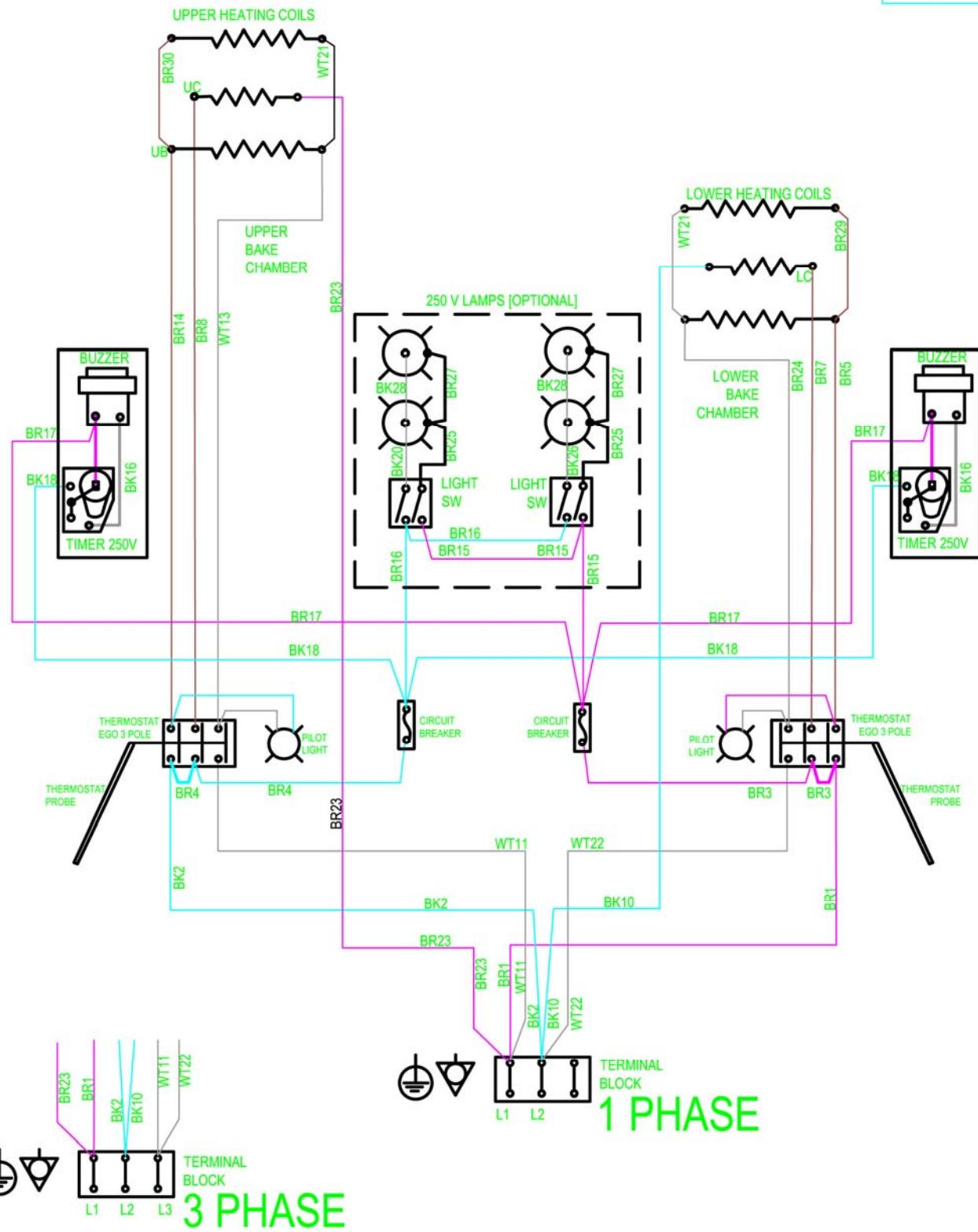
## **PARTS ILLUSTRATION PO-44 (4 Decks), PB-44 (3 Decks) BK-44 (2 Decks)**



## COMPONENTS IDENTIFICATION

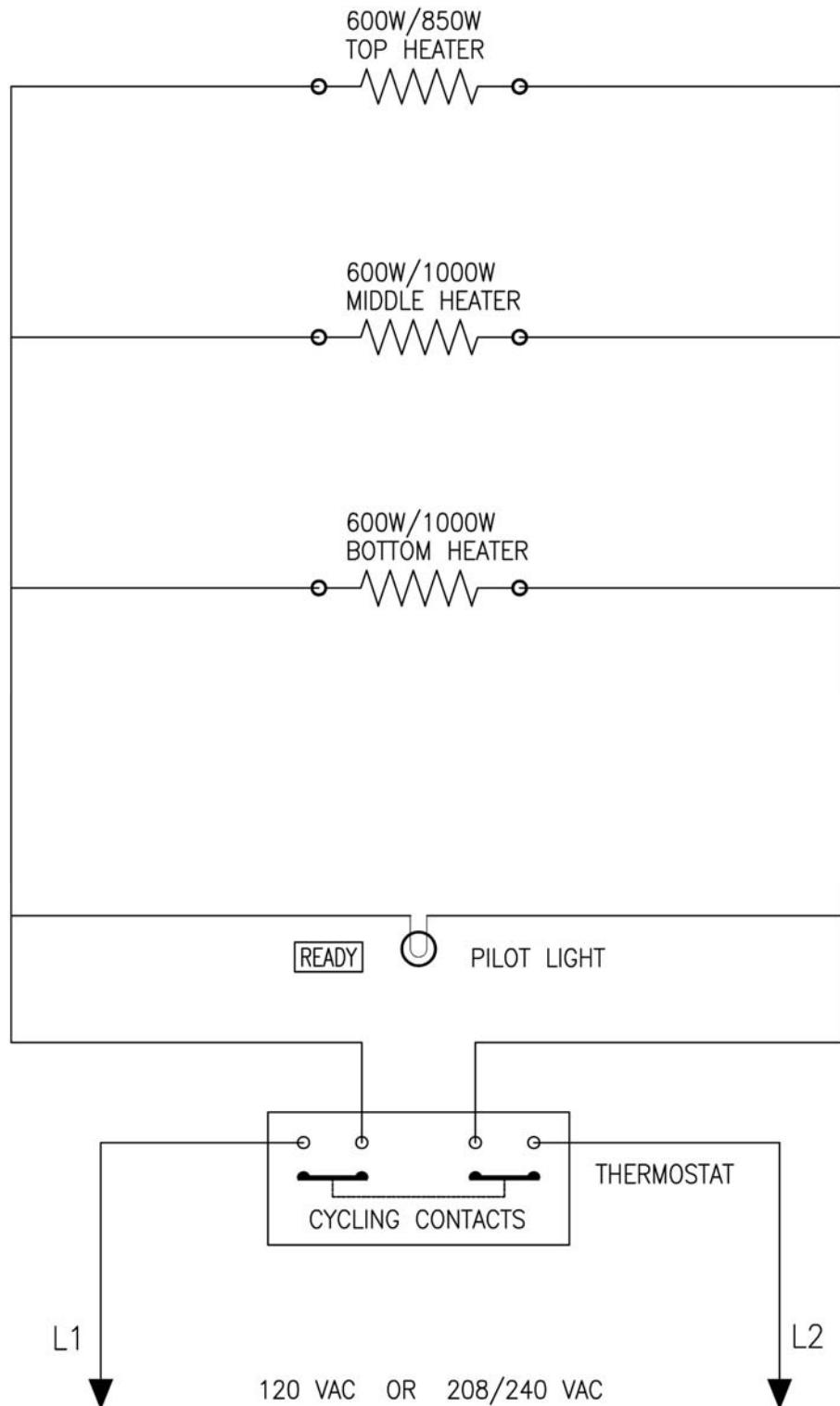
PARTS LIST FOR PO-18, BK-18, PO-22, BK-22			
NO.	PO-18 BK-18	PO-22 BK-22	DESCRIPTION
1	R821A		Heater Bracket
2	G258A G380A G260A G259A -----	<b>G336A</b>	Heater Element 600W, 120V Heater Element 850W, 120V Heater Element 850W, 220V Heater Element 1000W, 220V Heater Element 1200W, 220V
3	V199A		Baking Deck
4	R798A		Shelf
5	R834A		Trim
6	R818Q		Door
7	R835Q		Handle
8	H227A	H227A	Hinge Shaft
9	P361A	P361A	Shaft Bushing
10	P360A	P360A	Door Bushing
11	C308A	C308A	Indicator Light
12	M733A	M733A	Timer Knob (PO)
12a	M771A	M771A	Knob W/ Insert (BK)
13	M734A	M734A	Dial Plate (Po)
14	L646A	L646A	Thermostat 650°F (PO)
14a	L672A	L672A	Thermostat 550°F (BK)
15	SE44A	<b>SE47A</b>	Bottom
16	L645A	L645A	Timer 15 Min (PO)
16a	L670A	L670A	Timer 60 Min (BK)
17	R795A	<b>R844A</b>	Body Wrap
18	C032A	<b>CH50A</b>	Power Cord
19	B198A	B198A	Electric Box
20	R817A	<b>R855A</b>	Back Cover
21	P539A	P539A	Torque Knob
22	B068A	B068A	Ceramic Bushing

PARTS LIST FOR PO-44 (4 Decks), PB-44 (3 Decks), BK-44 (2 Decks)					
ITEM NO	P/N	QTY PO-44	QTY PB-44	QTY BK-44	DESCRIPTION
1	TB25Q	1	1	1	Oven Housing Ass'y
2	TB20Q	2	2	2	Top Heater Baffle ass'y
3	G394A	4	4	4	Top & Bottom Heater 230V, 1075W
4	G395A	2	1	--	Center Heater 230V, 1475W
5	TB26Q	4	3	2	Deck Frame Ass'y
6	TA88Q	2	2	2	Door Frame Ass'y
7	K825A	2	2	2	Door Handle
8	K824A	4	4	4	Door Handle Mounting Block
9	H227A	4	4	4	Hinge Shaft
10	P361A	4	4	4	Shaft Bushing/spacer
11	P360A	4	4	4	Door Bushing
12	TB18A	16	12	8	Shelf Mounting Bracket
13	L769A	2	2	2	Breaker Switch, 240
14	C002A	2	2	2	Pilot Light - Amber
15	MA59A	4	4	4	Knob – for Timer & Thermostat
16	L758A	2	1	--	Timer, Electro-Mech, 15 Min, 240V -Pizza
	L764A	-	1	2	Timer, Electro-Mech, 60 Min, 240V -Bake
17	L757A	2	1	--	Thermostat 90-360°C (194-680°F)-Pizza
	L765A	--	1	2	Thermostat 60-287°C (140-549°F)-Bake
18	CH402	1			Power Cord 250V, 6-50P
	CG99A	1			Power Cord 240V, 6-30P
	C581A	1			Power Cord 240V, 6-20P
19	B236A	1	1	1	Strain Relief for Power Cord -Steel
20	TA91A	1	1	1	Back Cover Panel



REV	BY	DATE	DESCRIPTION	APP'D BY	DATE	PART NO
				DRAWN BY C.G.	DATE 1/24/97	NE273
CECILWARE CORPORATION						43-05 20 AVE. L.I.C. NY 11105
TITLE: ELECTRICAL DIAGRAM, PIZZA OVEN PO-44 (PIZZA / PIZZA)						REV.

NE122



REV	BY	DATE	DESCRIPTION	APP'D BY	DATE	PART NO	NE122
				DRAWN BY D.S.	DATE 1/24/97	SCALE 1 : 1	
<b>CECILWARE CORPORATION</b>						43-05 20 AVE. L.I.C. NY 11105	
TITLE: ELECTRICAL DIAGRAM, PIZZA OVEN						REV.	NE122